GE JOHNSON CONSTRUCTION COMPANY
CONTRACTOR OF CHOICE™

Request For Clarification No. 018

Detailed by RFC Number

KSU Foundation 1800 Kimball Office Building **GEJCC Project # 26**

1800 Kimball
Manhattan, KS 66502
Tel: 719.473.5321 Fax: 719.473.5324

RFC #: 018	Area:	Importance: Normal	Date Generated: 1/9/2015

Initiating Company	Initiated By	Initiator RFC No.	Requested By	Title
GE Johnson Hutton A Joint Venture	Dan Martin		-Select One-	-Select One-

Subject	Discipline	Category
Food Service Equipment Cut Sheets	Architectural	Additional Clarification

Specification Section	Reference	Reference Drawings

Reference Details:

Question **Date Required: 1/16/2015**

Please provide cut sheets for the kitchen equipment located in rooms 219 and 220.

Suggestion

Answer **Date Answered: 1/26/2015**

Warming Kitchen Equipment:
See Attachements

Kitchenette Equipment:

Refrigerators – Not yet selected, however we are sizing to the available space allotted in your plans. These will be residential grade w/o water.
Coffee Makers – All coffee makers throughout the facility are planned to be the same Bunn dual-brewer that we have selected for the Warming Kitchen. Cut sheet previously provided and attached ("F").
Ice Makers – For the Kitchenettes, we intend to use either the Hoshizaki AM-50BAE-AD or similar ADA compliant unit. There is a chance of us going with the ULine model (both cuts attached), which does not call for a drain, but figure on something more like the Hoshizaki.
Microwave Ovens – These will also be residential type units and will not be convection type. We are figuring on a 2 cu. ft. unit. The size of these, based on three brands I've looked up is approx.. 20"D x 14"H x 24"W. If this size poses a problem with the casework in these areas, let me know, and I will look to go to a smaller size.

Answer Company	Answered By	Co-Respondent
Hoefer Wysocki Architecture, LLC	Mark Pfeil	

You are directed to Proceed with this RFC. If the response to this RFC constitutes an increase in time and/or cost to your work, you must notify this office within seven (7) calendar days from the date of this RFC response. Should you fail to respond by this date we will consider this a "no cost" change to your contract.

Cc:	Company Name	Contact Name	Copies

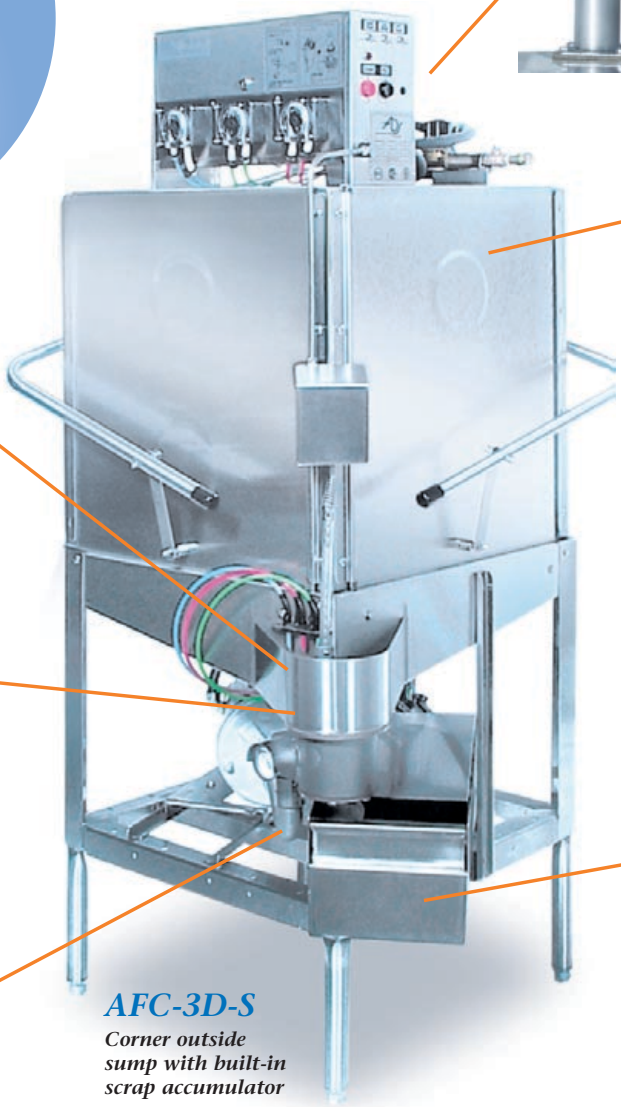
"3D-S" Series by ADS

The *SERVICEABLE* Machine

Greater Door Clearance

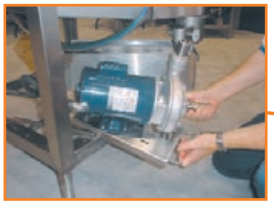
Wash Taller Wares

(Air Gap fill)
Eliminates the need for check valves and vacuum breakers



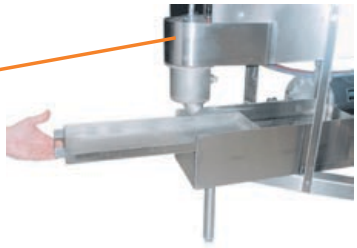
(Dual Screens)
Protect intake of pump.

(Quick Service Pump)
Pump slides forward providing for easier repair.



(20.5" Door Clearance)
Perfect for pizza applications.

(Swift Plumbing Removal)
All plumbing is connected using zero-interference Stainless/Terelene Couplers.



(Diagonal Scrap Trap)
Provides easy screen removal in both corner and pass-through models

AFC-3D-S
Corner outside sump with built-in scrap accumulator

Save time and money by reducing labor.

You can now machine wash that which was once washed by hand.

At American Dish Service, Quality People, Designs, and Products have been the foundation of our organization for over *45 years*.

www.americandish.com

American Dish Service
Manufacturers of Ware Washing Equipment

900 Blake Street Edwardsville, KS 66111-3820
Toll Free (800) 922-2178
Phone (913) 422-3700
Fax (913) 422-6630

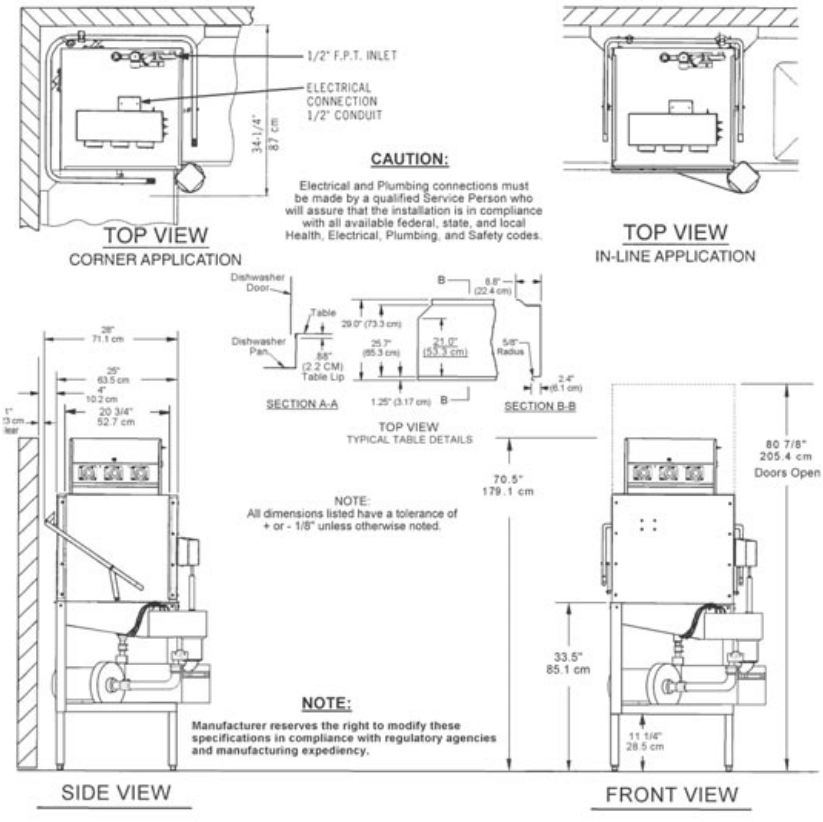
"3D-S" Series

(Additional Options)
Also available with solid chemical dispensing

(Stainless Steel Spray Bases, Bayonets, and Manifold Couplings)
Allows for quick release spray arm removal for ease of cleaning

AF-3D-S
Pass-thru outside sump with built-in scrap accumulator

- ***Convertible Design***
- ***Great door clearance 20.5"***
- ***Quick Service 1 1/2 HP pump***
- ***Quick release spray arms***
- ***Stainless steel air gap***
- ***Run indicator light***
- ***Simple to clean***
- ***Available with solid chemical dispensing***


1/2" F.P.T. INLET
ELECTRICAL CONNECTION 1/2" CONDUIT
34 1/4" 87 cm
TOP VIEW
CORNER APPLICATION
CAUTION:
Electrical and Plumbing connections must be made by a qualified Service Person who will assure that the installation is in compliance with all available federal, state, and local Health, Electrical, Plumbing, and Safety codes.
TOP VIEW
IN-LINE APPLICATION
Dishwasher Door
Table
Dishwasher Pan
8.8" (22.4 cm)
29.0" (73.3 cm)
25.7" (65.3 cm)
21.0" (53.3 cm)
5/8" Radius
.88" (2.2 CM) Table Lip
2.4" (6.1 cm)
1.25" (3.17 cm)
SECTION A-A
SECTION B-B
TOP VIEW
TYPICAL TABLE DETAILS
28" 71.1 cm
25" 63.5 cm
4" 10.2 cm
20 3/4" 52.7 cm
1" 2.5 cm rear
NOTE:
All dimensions listed have a tolerance of + or - 1/8" unless otherwise noted.
70.5" 179.1 cm
80 7/8" 205.4 cm Doors Open
33.5" 85.1 cm
11 1/4" 28.5 cm
NOTE:
Manufacturer reserves the right to modify these specifications in compliance with regulatory agencies and manufacturing expediency.
SIDE VIEW
FRONT VIEW

Effective 10/02

American Dish Service
Manufacturers of Ware Washing Equipment
www.americandish.com

3D-S Series SPECIFICATIONS

		FAMILY MODELS AF-3DS AFC-3DS	AH-3DS AHC-3DS
RATED CAPACITY	(Racks/Hr.)	37	23
WASH TIME	(Sec.)	45	75
RINSE TIME	(Sec.)	30	60
DWELL	(Sec.)	15	15
TOTAL CYCLE TIME	(Sec.)	90	150
WATER TEMPERATURE (Supply)		120 °F Min. 49 °C Min.	
WATER CONSUMPTION		2.2 Gal's Per Cycle 8.3 Liters Per Cycle	
MOTOR		1.5 HP 1.125 KW	
ELECTRICAL RATINGS		115 Volts Single Phase	
Connect to Supply Source using 10-12 AWG copper wires. Circuit Protection: 20 AMP Circuit Breaker or Fuse with a 20 AMP Rating.			
RACK SIZE		19 3/4" x 19 3/4" 50.2 cm x 50.2 cm	
DOOR CLEARANCE		20 3/4" x 20 1/2" 52.7 cm x 52.1 cm	
WATER INLET		1/2" F.P.T.	
DRAIN (Scrap Trap)		2" Pipe	
HEIGHT (Door Open)		80 7/8" 205.4 cm	
HEIGHT (Door Closed)		70 1/2" 179.1 cm	
WIDTH (Overall)		33 1/2" 85.1 cm	
WIDTH (Table to Table)		25" 63.5 cm	
DEPTH (Overall)		34 1/4" 86.9 cm	
SHIPPING WEIGHT		295 lb. 133.8 kg.	
SHIPPING VOLUME		56.25 cu. ft. 1.59 cu meters	

© 10/02

ADS has built a strong history based on Customer Service, Quality and Reliability. A Commitment to Excellence is the driving force behind American Dish Service.

900 Blake Street Edwardsville, KS 66111-3820
Toll Free (800) 922-2178
Phone (913) 422-3700
Fax (913) 422-6630

"Hand Sinks" Pro-Bowl Sinks

One Compartment Sinks
w/ Stainless Steel Deep Drawn Bowls

PBHS-W-1410-1

PBHS-F1410

PBHS-W-1410

FEATURES:

* One piece deep drawn bowl
* All sink bowls have a large liberal radii with a minimum dimension of 2" and rectangular in design for increased capacity.
* Wall mounting bracket, Stainless Steel, off set design

CONSTRUCTION:

Bowl — Stainless Steel Sinks are TIG welded, Exposed welds are polished to match adjacent surface.

MATERIAL:

Bowl — Type 304 stainless steel polish, satin finish
Bracket — Type 304 stainless steel polish, satin finish

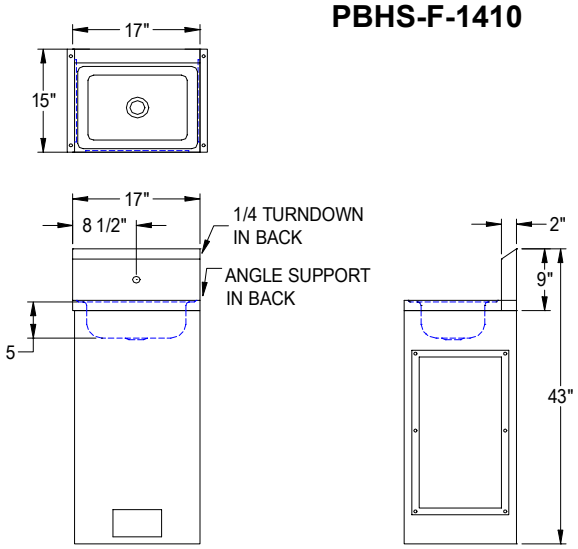
OPTIONAL ACCESSORIES

	Qty
FAUCETS	
APRON SKIRT	
SIDE SPLASH	
ADA WRIST BLADES	
TOWEL DISPENSER	
SOAP DISPENSER	
LEVER WASTES	
OVER FLOWS	
P- TRAPS	

John Boos & Co
315 South First Street - Effingham, IL 62401
Phone: 217-347-7701 - Fax: 217-347-7705
Email: sales@johnboos.com - Web-site: www. johnboos.com

DETAILED SPECIFICATIONS

PBHS-F-1410



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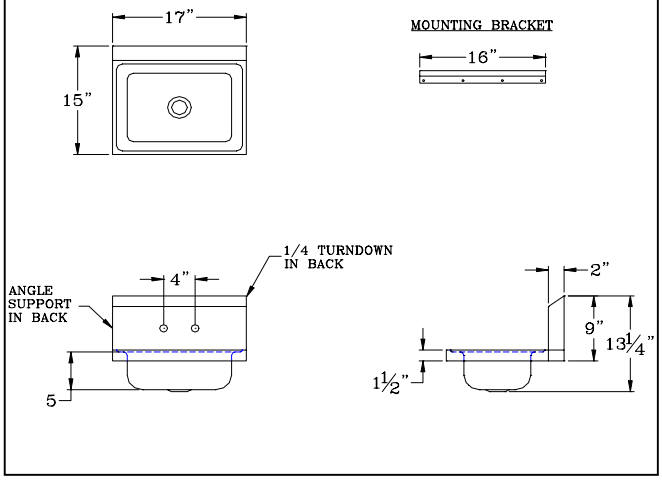
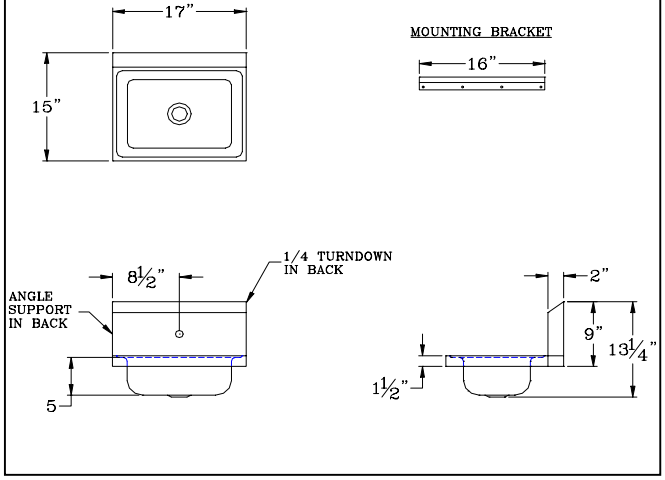


PBHS-W-1410



All dimensions are typical.
Tolerance +/- .500".
All units ship unassembled for reduced shipping cost.

John Boos & Co
315 South First - Effingham, IL 62401 Phone: 217-347-7701 - Fax: 217-347-7705
Email: sales@johnboos.com - Web-site: www.johnboos.com

May 2002

John Boos is constantly engaged in a program of improving products and therefore reserves the right to change specification without prior notice

TRUE FOOD SERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

Project Name	Location		AIA #
Item #	Qty	Model #	SIS #

SPEC SERIES®

ROLL-IN SOLID SWING DOOR FREEZER

models	STR1FRI-1S	STA1FRI-1S	STG1FRI-1S

STR1FRI-1S

Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

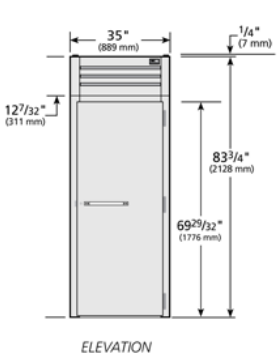
STA1FRI-1S

Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

STG1FRI-1S

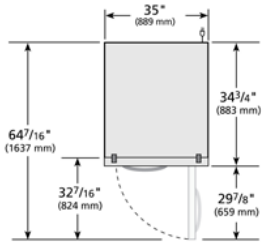
Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.

plan view



ELEVATION

RIGHT VIEW



PLAN VIEW

SPECIFICATIONS

Dimensions	in.	mm.
Length	35	889
Depth	34¾	883
Height	83¾	2128
Electrical	**U.S.**	**International**
Horsepower	¾	N/A
Amps	12.0	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.

115/60/1
NEMA-5-15R

† Depth does not include 4¼" (108 mm) for ramp.
* Height does not include ¼" (7 mm) for system mechanical components.

Specifications subject to change without notice.
Chart dimensions are roundedup to the nearest ⅛" (millimeters rounded up to the next whole number).

8/14 Printed in U.S.A.

Approvals

Available at

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SPEC SERIES®

ROLL-IN SOLID SWING DOOR FREEZER

models	STR1FRI-1S	STA1FRI-1S	STG1FRI-1S

standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 404A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains -10°F (-23.3°C) cabinet temperature. Ideal for both frozen foods and ice cream.
- Sealed, cast iron, self-lubricating evaporator fan motors and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm) (supplied by others).

DOOR

- Lifetime guaranteed bolt style door lock standard.
- Door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, Three (3) per door section.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- Incandescent interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C .
- Evaporator epoxy coated to eliminate the potential of corrosion
- Interior bumpers protect cabinet walls from abuse caused by roll-in carts.
- NSF-7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

- Stainless back. (STR, STA, STG)
- Field reversable hinge

WARRANTY*
Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

*RESIDENTIAL APPLICATIONS: TRUE assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	ST( )1FRI-1S					

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Project Name	Location		AIA #
Item #	Qty	Model #	SIS #

SPEC SERIES®

ROLL-IN SOLID SWING DOOR REFRIGERATOR

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STR1RRI-1S

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Interior	Stainless steel side walls, back, floor, door liner, & ceiling.

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STG1RRI-1S

Exterior	Stainless steel door, with matching aluminum sides.
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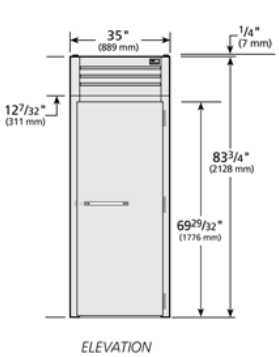
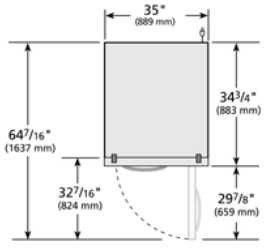
plan view



ELEVATION

RIGHT VIEW



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115/60/1
NEMA-5-15R

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* Height does not include 1" (26 mm) for system mechanical components.

Specifications subject to change without notice.
Chart dimensions are roundedup to the nearest ⅛" (millimeters rounded up to the next whole number).

MADE IN U.S.A. SINCE 1945 · 5 YEAR COMPRESSOR WARRANTY USA · c UL us · NSF

8/14 Printed in U.S.A.

Approvals

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Item #	Qty	Model #	SIS #

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ROLL-IN SOLID SWING DOOR REFRIGERATOR

models	STR1RRI-1S	STA1RRI-1S	STG1RRI-1S

standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly (CFC free) 134A refrigerant.
- Extra large evaporator coil balanced with higher horsepower compressor and large condenser maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- Sealed, cast iron, self-lubricating evaporator fan motor(s) and larger fan blades give True roll-in's a more efficient low velocity, high volume airflow design. This unique design ensures faster temperature recovery and shorter run times in the busiest of foodservice environments.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- One (1) heavy gauge stainless steel ramp.
- Designed to accept roll-in racks (inboard castors) with maximum dimensions of 27"L x 29"D x 66"H (686 mm x 737 mm x 1677 mm)(supplied by others).

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- Lifetime guaranteed bolt style door lock standard.
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- Lifetime guaranteed heavy duty all metal working door handle.
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OPTIONAL FEATURES/ ACCESSORIES

(upcharge & lead times may apply)

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- Field reversable hinge

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SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL	Model	Elevation	Right	Plan	3D	Back
	ST( )1RRI-1S					

Hoshizaki reserves the right to change specifications without notice.

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

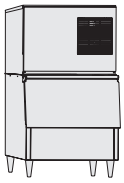
KML-250/351M_H

LOW PROFILE MODULAR CRESCENT CUBER

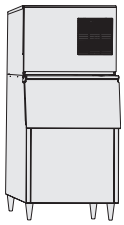
KML-250/351M_H
1/13
Item #13224

CUBER DIMENSIONS
W x D x H

KML-250/351M_H
30 x 27 3/8 x 22



B-250



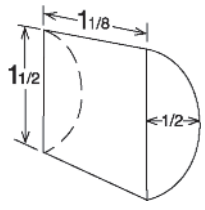
B-500

DB-200

Also available on Bins:
B-700PF/SF
B-800PF/SF
B-900PF/SF

Large Bins:
B-1150SS
B-1300SS
B-1500SS
B-1650SS

*KM CUBE DIMENSIONS



*approximate size in inches, image not to scale

KML-250MAH
Air-Cooled
Shown on an optional B-500

KML-250MWH
Water-Cooled

KML-351MAH
Air-Cooled

KML-351MWH
Water-Cooled

KML-250M_H
- Up to 314 lbs. of ice production per 24 hours

KML-351M_H
- Up to 345 lbs. of ice production per 24 hours

KML-250M_H & KML-351M_H
- Durable stainless steel exterior
- Individual crescent cube
- Protected by H-GUARD Plus Antimicrobial Agent
- CycleSaver® Design
- EverCheck® alert system
- Stainless steel evaporator
- Removable air filters (Air-cooled models only)
- Lower height for restricted areas (stairwells, low ceilings)
- R-404A Refrigerant

Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.

Three Year - Parts & Labor on entire machine.
Five Year - Parts & Labor on: Evaporator.
Five Year - Parts on: Compressor, air-cooled condenser coil.

© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269 | TEL 1-800-438-6087 | FAX 1-800-345-1325 | www.hoshizaki.com

KML-250/351M_H
LOW PROFILE MODULAR CRESCENT CUBER

DIMENSIONS
W x D x H
KML-250/351M_H
30 x 27 3/8 x 22

- Air-cooled
- Water-cooled

AIR-COOLED - KML-250/KML-351

Water Temp˚ F.		50˚	70˚	90˚
Air Temp˚ F.	70˚	307 / 333	287 / 318	267 / 288
	80˚	292 / 322	260 / 298	245 / 262
	90˚	287 / 318	**238 / 282**	220 / 248

WATER-COOLED - KML-250/KML-351

Water Temp˚ F.		50˚	70˚	90˚
Air Temp˚ F.	70˚	314 / 345	305 / 340	290 / 318
	80˚	307 / 341	294 / 333	277 / 303
	90˚	305 / 340	**284 / 327**	267 / 300

UTILITY CONSUMPTION

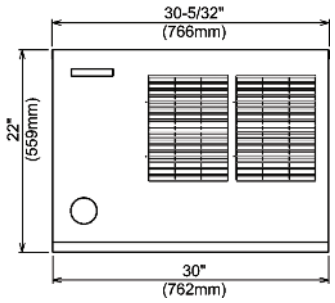
Model Number	Ice Production Per Cycle Lbs.	Cubes	KWH per 100 LBS. 90/70	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
KML-250MAH	6.6	360	8.2	35.2	N/A
KML-250MWH	6.6	360	6.23	43.7	123
KML-351MAH	7.3	360	6.4	20.3	N/A
KML-351MWH	7.1	360	5.3	20.4	131

SPECIFICATIONS

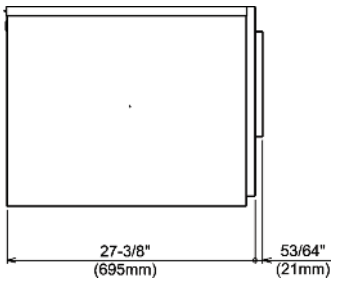
Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
KML-250MAH	Air-Cooled	8.2	20	185 lbs.
KML-250MWH	Water-Cooled	7.5	20	185 lbs.
KML-351MAH	Air-Cooled	13.2	20	185 lbs.
KML-351MWH	Water-Cooled	7.5	20	185 lbs.

STORAGE BINS

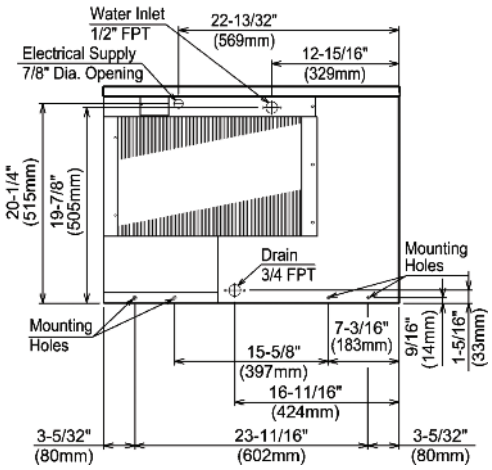
Model Number	Application Capacity	ARI-Rated Capacity
B-250	250 lbs.	230 lbs.
B-500	500 lbs.	360 lbs.
B-700	700 lbs.	550 lbs.
B-800	800 lbs.	600 lbs.
B-900	900 lbs.	660 lbs.
B-1150	1150 lbs.	N/A
B-1300	1275 lbs.	N/A
B-1500	1490 lbs.	N/A
B-1650	1605 lbs.	N/A



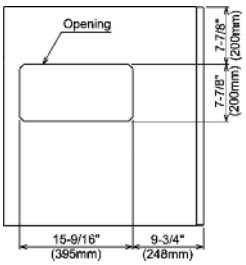
FRONT VIEW



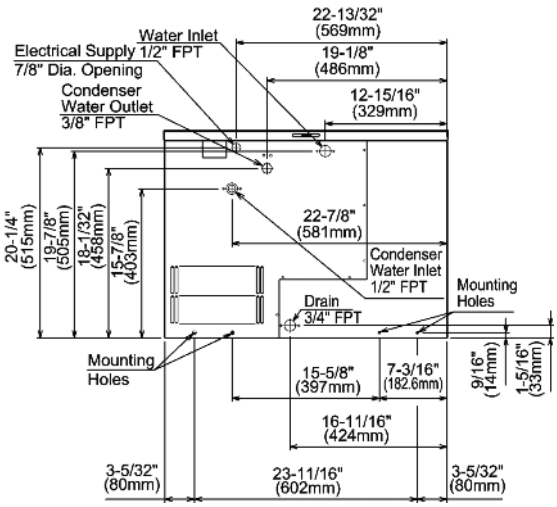
SIDE VIEW



AIR-COOLED UNIT



ICE DROP ZONE



WATER-COOLED UNIT

ELECTRICAL & PLUMBING/KML-250/351M_H

- 115/60/1
- 20 amp Max Fuse/HACR Breaker Size
- 1/2" OD copper or equivalent independent potable water supply
- 3/4" FPT independent drain connection

OPERATING LIMITS

• Ambient Temp Range	45 - 100˚F
• Water Temp Range	45 - 90˚F
• Water Pressure	10 - 113psig
• Voltage Range	104 - 127V

SERVICE

- Panels easily removed and all components accessible for service.
- Removable/cleanable air filters. (Air-cooled models only)

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618 Hwy. 74 S., Peachtree City, GA 30269 | TEL 1-800-438-6087 | FAX 1-800-345-1325 | www.hoshizaki.com | Printed in U.S.A.

BUNN®

ITEM#

PROJECT

DATE

BrewWISE® Dual ThermoFresh® DBC Brewer

Dual TF DBC with 1.5 gallon TF Servers
(servers sold separately)
Dimensions: 35.7" H x 21.8" W x 20.2" D
(90.7cm H x 55.4cm W x 51.3cm D)

Features

BrewWISE® Brewing System with ThermoFresh® Servers

- Brews 16.3 to 18.9 gallons (61.7 to 71.5 litres) of perfect coffee per hour.
- Stores individual coffee recipes so operator can easily brew many varieties.
- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.
- Easy pulse interface allows automatic programming of pulse routine.
- Operate any combination of BrewWISE® equipment error-free with wireless brewer-grinder interface through the Smart Funnel®.
- SplashGard® funnel and optional funnel locks help improve safety.
- Energy saver mode reduces tank temperature during idle periods.
- Black and stainless models available.
- ThermoFresh® servers are vacuum insulated to keep coffee hot for hours.
- Create coffee recipe cards with custom recipes, ad cards with messages that display on the brewer LCD, and dedicated funnels for special coffees with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- Preventive maintenance kit: 39641.0000. BUNN PMKIT™

Stainless steel finish available.

For current specification sheets and other information, go to *www.bunn.com*.

Related Products

Easy Clear® EQHP-25L
Product No. : 39000.0002

Easy Clear® EQHP-25
Product No. : 39000.0005

Single/Dual Filter Pack
Product No. : 20138.0000
Packed per case: 500
Dimensions:
5¼" Base x 4¼" Sidewall
13.3 cm Base x 10.8 cm Sidewall

Multi-Hopper Grinder (MHG)
Product No.: 35600.0002
Black finish

BrewWISE® Recipe Writer (BRW)
Product No.: 34444.0000

Recipe Card
Product No.: 34447.0000

- Program a recipe to be used on brewer or grinder.

Ad Card
Product No.: 34448.0000

- Program a message to appear on the brewer's display.

1 gallon TF Server
Product No.:44000.0000
Product No.:44000.0001
(black)

1.5 gallon TF Server
Product No.:44050.0000
Product No.:44050.0001
(black)

1 gallon Digital TF Server
Product No.:42700.0000
Product No.:42700.0001
(black)

1.5 gallon Digital TF Server
Product No.:42750.0000
Product No.:42750.0001
(black)

Model	Agency Listing
Dual TF DBC	UL LISTED NSF

Dimensions & Specifications

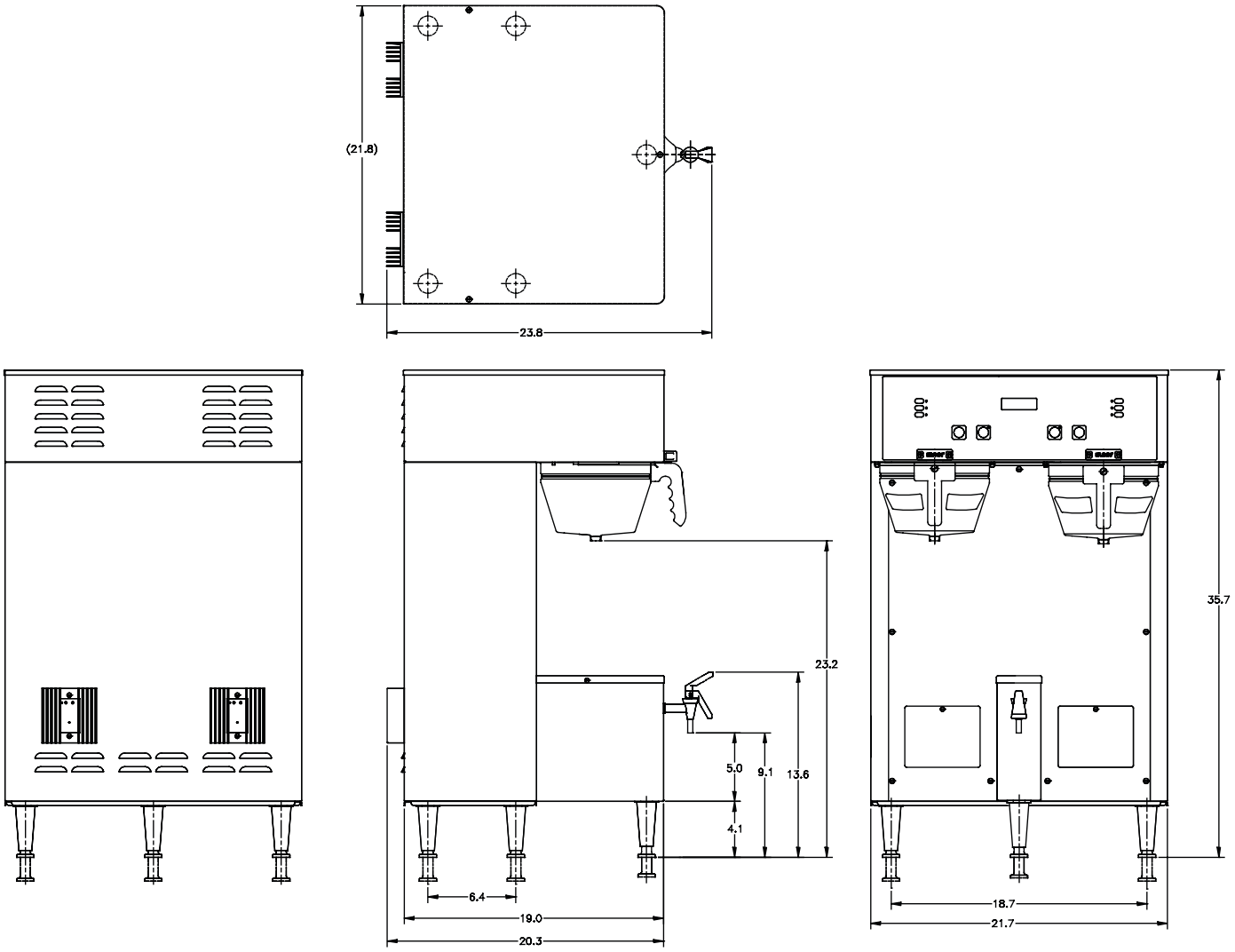
Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Funnel Locks	Cord Attached
Dual TF DBC	34600.0000	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0001	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC	34600.0002	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0003	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0004	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0005	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0006	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0007	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No

** Models have black decor.*

Brewing capacity: *based upon incoming water temp of 60ºF (140ºF rise).*
Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: Brewer is 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with ⅜" male flare fitting. Tank capacity: 10.6 gallons *(40.1 L)*



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

3/13 © Bunn-O-Matic Corporation

BUNN®

TB3 Automatic Tall Iced Tea Brewer

Fresh iced tea brewing solution with simple switch operation

34" x 11.6" x 22"
(86.4cm x 29.5cm x 58.4cm)

Medium/High Volume
303-523 8oz. (236mL) cups/hour*

- Brews 303-523 8oz (236mL) cups per hour using real tea leaves
- Brews directly into any style portable server
- Meet your volume needs; brew 3 gal (11.36L) of iced tea at a time
- Quickbrew (Q) models available for shorter brewing cycles
- SplashGard® funnel deflects hot liquids away from the hand
- Adjustable steep time for more control over flavor extraction (TB3 models only)
- International electrical configurations available

⚠ *Tea dispensers sold separately*

RESPECT EARTH® COMPONENTS

- Low Lead Certified
- RoHS compliant: electronics design contains no hazardous substances and part assemblies are recyclable wherever possible

RELATED PRODUCTS

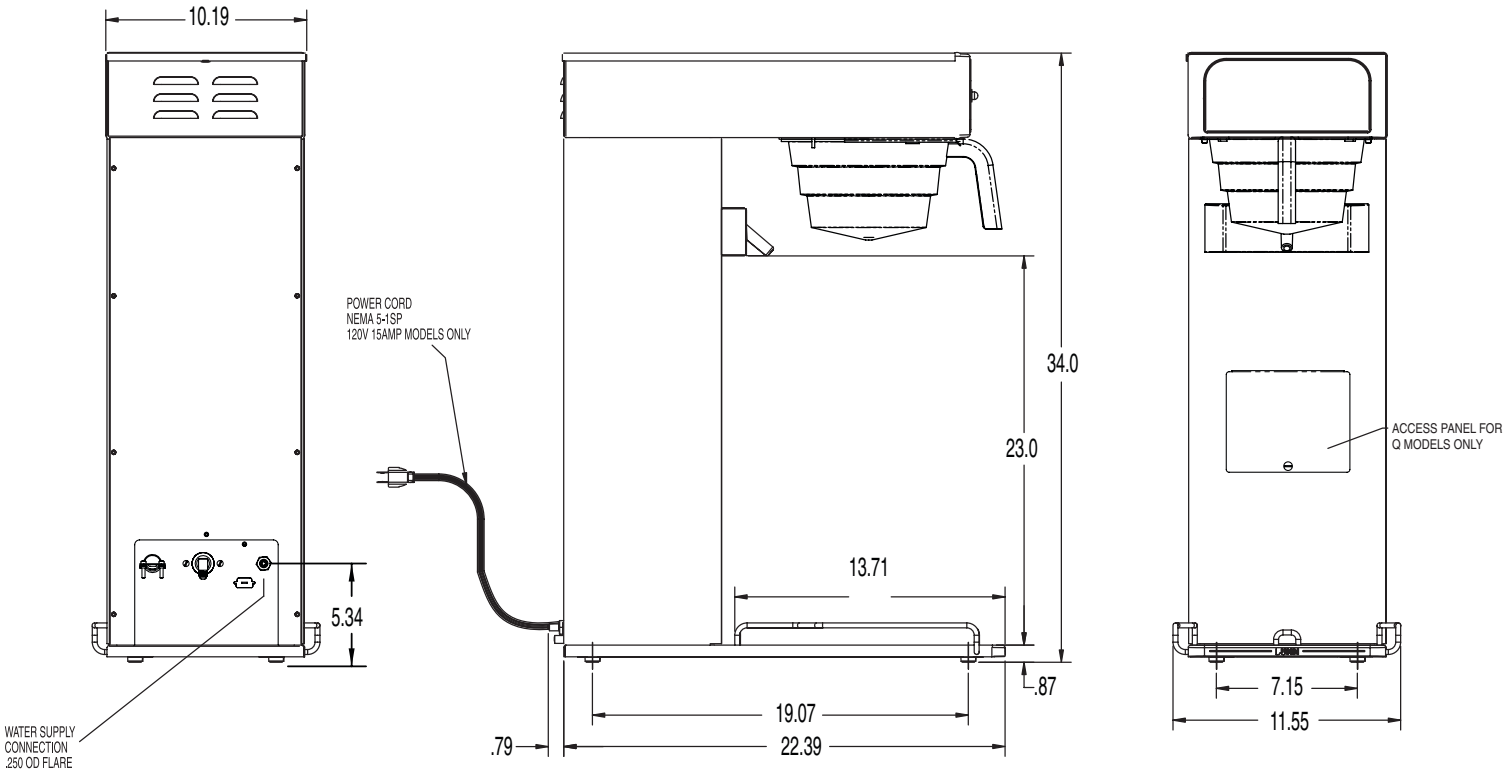
39000.0007	Easy Clear® EQHP-TEA
39000.1007	EQHP-TEA Cartridge
20100.0000	Paper Filters
34100.0000	TDO-4 Tea Dispenser (solid lid)
03250.0004	TD4T Tea Dispenser (solid lid)
36900.0001	TDO-N-3.5 Narrow Tea Dispenser
33000.0000	TDS-3 Tea Dispenser
33000.0008	TDS-3.5 Tea Dispenser
43900.0002	TD3TN Narrow Tea Dispenser (solid lid)
35282.0002	Translucent Pouchpack Tea Funnel

Description						Capacity*	Electrical Requirements					Shipping		Agency
Model	Product #	Quickbrew	Ready Light	Ships w/TD4T	Spray Head Type	8oz cups/hr 236mL cups/hr	Volts	Amps	Watts	Cord Attached	Plug Type	Ft³ M³	lbs kgs	Listing
TB3	36700.0009	no	no	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	UL LISTED NSF
TB3Q	36700.0013	yes	no	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	UL LISTED NSF
TB3Q	36700.0041	yes	no	yes	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	9.9 .28	53.4 24.2	UL LISTED NSF
TB3	36700.0055	no	yes	no	metal one-piece	303	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	UL LISTED NSF
TB3Q	36700.0093	yes	yes	no	metal one-piece	523	120	14.4	1730	yes	NEMA 5-15P	7.3 .21	38.9 17.6	UL LISTED NSF

Compatible dispensers - TDO-4, TD4T, TDS-3, TDS-3.5, TDO-5, TDO-N-3.5, TDO-N-4 tea dispensers

**Capacity*: based upon incoming water temp of 60ºF/15.5ºC (140ºF/68ºC rise) per 1/2gal (1.9L) brew time of 4 minutes

www.bunn.com/products/tea/tb3.html



CAD Formats Available		
2D	**Revit**	**KCL**
✔		

Electrical Requirements			
Volts	**Phase**	**# Wires plus Ground**	**Hertz**
120	1	2	60

Plumbing Requirements		
PSI	**Fitting Supplied**	**Water Flow Required (GPM)**
20-90	¼" male flare	1

RECOMMENDED WARRANTY PARTS

To see illustrated parts manuals, visit bunn.com/support/manuals

40384.1000 CBA, TEA TIMER ROHS (TB3Q)
43041.0000 VALVE KIT, UNIVERSAL (TB3Q)
37079.0000 SWITCH, MOM-START DPST 250V0
37080.0000 SWITCH, ON/OFF SPST 250V
37080.0001 SWITCH, MOM START DPST (READY LIGHT)
03070.1000 TANK HEATER KIT, 1680W 120V
29329.1000 LIMIT THERMOSTAT KIT
03024.0005 THERMOSTAT ASSY, 206F RS TND
32400.0002 TIMER KIT, DGTL-120V (NO ADAPTER) (TB3Q)

BUNN® reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. For most current specifications and other info visit bunn.com. All dimensions shown in inches.

GTUP270EM/270GM

GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

Dimensions and Installation Information (in inches)

Electrical Requirements:
GTUP270EM Electric Dryer – This appliance should be connected to an individual, properly-grounded branch circuit with 120/240V or 120/208V single-phase 60 Hz electrical service and should be protected by 30-amp time-delay fuses or circuit breakers KW Rating per voltage (240/208). This appliance is manufactured with neutral connected to the frame. Power cord should be purchased separately.

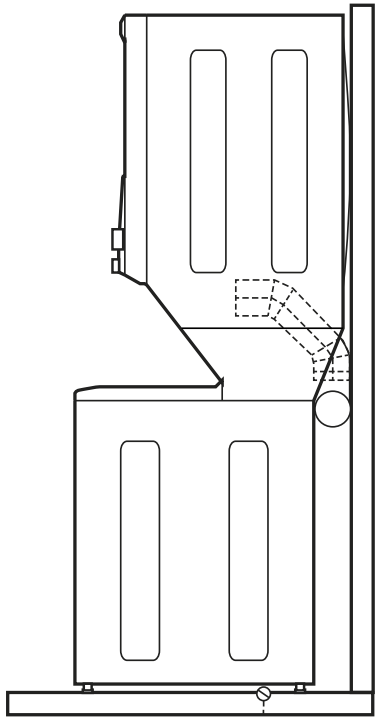
Note:
These appliances are not approved for 120-volt operation.

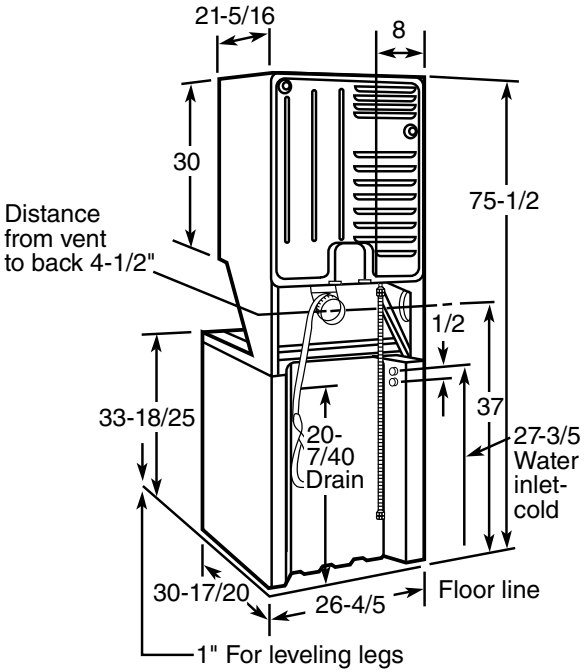
Gas Requirements:
GTUP270GM Gas Dryer – This appliance should be connected to an individual branch circuit with 120-volt single-phase 60 Hz electrical service and should be protected by 20-amp time-day fuses or circuit breakers. This appliance is equipped with a 4-foot long flexible U.S. listed 20-amp power cord to match a 20-amp receptacle.

Note:
Gas Rated input 20,000 BTU/HR. Factory equipped for natural gas. Tested for LP gas. **LP gas supply requires a conversion kit.** Have a qualified gas technician install a conversion kit before use.

Dryers **must** be exhausted to the outside.

Installation Information:
For complete information, see installation instructions packed with the product.





For answers to your Monogram,® GE Profile™ or GE® appliance questions, visit our website at geappliances.com or call GE Answer Center® service, 800.626.2000.

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Listed by Underwriters Laboratories

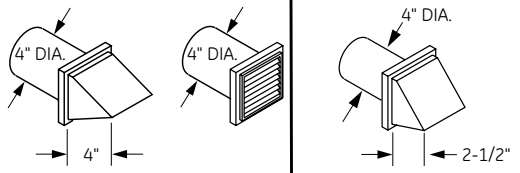
Specification Revised 4/11 360328

GTUP270EM/270GM

GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

Dimensions and Installation Information (in inches)

GTUP270EM/GM DRYER EXHAUST LENGTH

	RECOMMENDED MAXIMUM LENGTH	
	Exhaust Hood Types	
	Recommended	Use only for short run installations
		
No. of 90° Elbows	Rigid Metal	Rigid Metal
0	56 Feet	42 Feet
1	46 Feet	36 Feet
2	34 Feet	28 Feet
3	32 Feet	18 Feet

For answers to your Monogram,® GE Profile™ or GE® appliance questions, visit our website at ge.com or call GE Answer Center® service, 800.626.2000.

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For complete information, see installation instructions packed with your dryer.

Ducting Materials:

For best performance, this dryer should be vented with 4" diameter all rigid metal exhaust duct. If rigid metal duct cannot be used, then UL-listed flexible metal (semi-rigid) ducting can be used (Kit WX08X10077). In special installations, it may be necessary to connect the dryer to the house vent using a flexible metal (foil-type) duct. A UL-listed flexible metal (foil-type) duct may be used ONLY in installations where rigid metal or flexible metal (semi-rigid) ducting cannot be used AND where a 4" diameter can be maintained throughout the entire length of the transition duct. Please see installation instruction packed with your dryer for complete instructions when using flexible metal (foil type) ducting.

Exhaust Length Calculation:

1. Determine the number of 90° turns needed for your installation. If you exhaust to the side or bottom of dryer, add one turn.
2. The maximum length of 4" rigid (aluminum or galvanized) duct which can be tolerated is shown in the table.

A turn of 45° or less may be ignored. Two 45° turns within the duct length should be treated as a 90° elbow. A turn over 45° should be treated as a 90° elbow.

Dryers **must** be exhausted to the outside.

Caution: For personal safety do not terminate exhaust into a chimney, under any enclosed house floor (crawl space), or into an attic, since the accumulated lint could create a fire hazard or moisture could cause damage. Never terminate the exhaust into a common duct or plenum with a kitchen exhaust, since the combination of lint and grease could create a fire hazard.

Exhaust ducts should be terminated in a dampered wall cap to prevent back drafts, bird nesting, etc. The wall cap must also be located at least 12" above the ground or any other obstruction with the opening pointed down.

Special Installation Requirements

Alcove or Closet Installation:

- If your dryer is approved for installation in an alcove or closet, it will be stated on a label on the dryer back.
- The dryer MUST be exhausted to the outside.
- Minimum clearances between dryer cabinet and adjacent walls or other surfaces are:
  0" either side and rear
  1" front and top
- Minimum vertical space from floor to overhead cabinets, ceilings, etc. is 52."
- Closet doors must be louvered or otherwise ventilated and must contain a minimum of 60 sq. in. of open area equally distributed. If this closet contains both a washer and a dryer, doors must contain a minimum of 120 sq. in. of open area equally distributed.
- No other fuel-burning appliance shall be installed in the same closet with a gas dryer.

Bathroom or Bedroom Installation:

- The dryer MUST be exhausted to the outdoors.
- The installation must conform with the local codes, or in the absence of local codes, with the National Electric Code and National Fuel Gas Code, ANSI Z223 for gas dryers.

Minimum Clearances other than Alcove or Closet Installation:

- Minimum clearances to combustible surfaces
  0" either side and rear
  1" front and top

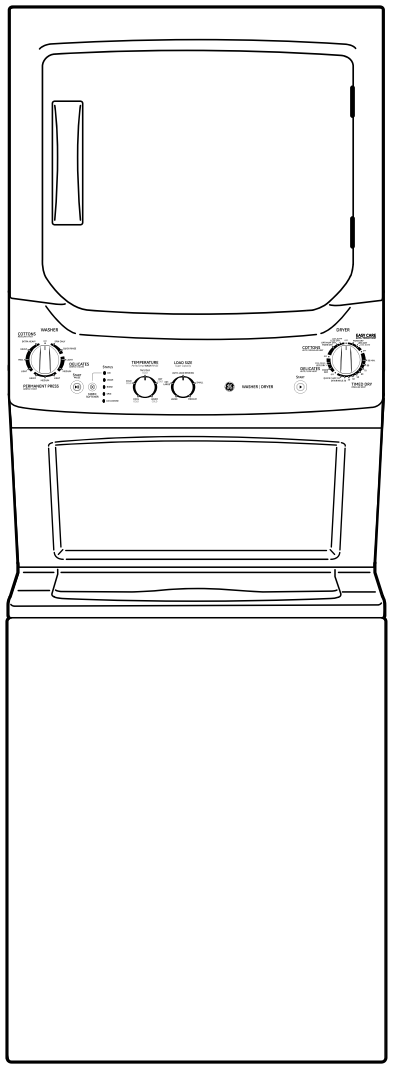
Listed by Underwriters Laboratories

GTUP270EM/270GM

GE® 27" Unitized Spacemaker® 3.3 DOE Cu. Ft. Washer and 5.9 Cu. Ft. Dryer

Features and Benefits

- 3 wash/spin speed combinations - Speeds are matched to fabric type for great clothes care
- 9 wash cycles - Cycles are designed to specifically handle various fabrics and soils
- 5 wash/rinse temperatures - Select the right temperature for ideal wash results
- Auto-load sensing with 5 water levels - Washer will automatically measure the load size and add just the right amount of water
- Bleach and fabric softener dispensers - Solutions are automatically mixed with wash water for clean, bright, soft-to-the-touch results
- Rotary-electronic controls (washer) - Simplify cycle selection
- Cycle status lights - Provide accurate cycle times
- Rotary-electromechanical controls (dryer) - Allow fast, easy cycle selection
- Model GTUP270EMWW – White on white (Electric)
- Model GTUP270GMWW – White on white (Gas)



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Amana® Commercial

Project #: _____

Item #: _____

AIA File #:

Specification #:

Medium Volume

Amana Commercial Microwave Model RCS10TS

Model RCS10TS shown

Medium Volume

This category of microwave is ideal for...

Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:

- Defrosts most frozen food products

All ACP, Inc. commercial ovens are backed by our Culinary Center. Call us with any question regarding food preparation, menu development and cooking times. 866-426-2621.

Culinary Center ACP

Power Output

- 1000 watts of power.
- Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option for easy one-touch cooking.
- Multiple quantity pad calculates the proper cooking times for multiple portions.
- User friendly touch controls are easy to use.
- Time entry option for added flexibility.
- Digital display with countdown timer for simple operation and “at-a-glance” monitoring.
- Braille touch pads are ADA compliant.
- See-through door and lighted interior for monitoring without opening the door.
- 1.2 cubic ft. (34 liter) capacity accommodates a 14” (356 mm) platter, prepackaged foods and single servings.
- Stackable to save valuable counter space.

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Non-removable air filter protects oven components.
- Constructed to withstand the foodservice environment.
- Backed by the ACP, Inc. 24/7 ComServ Support Center, 866-426-2621.
- ETL Listed.

ETL LISTED C US Intertek

ETL EXAMINATION LISTED Intertek

ACP INC.

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

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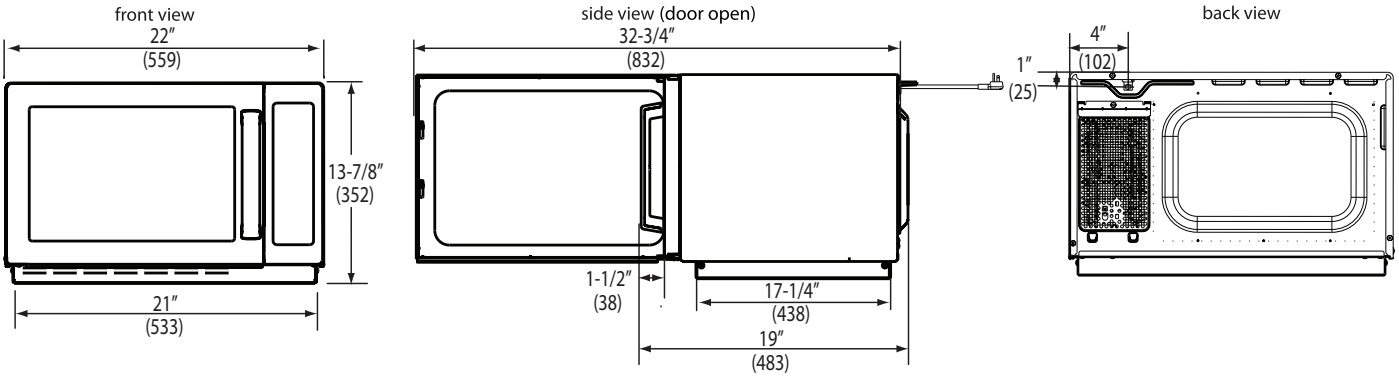
Amana Commercial Microwave Model RCS10TS | Medium Volume



Installation clearance: 2″ all sides

Drawings available from KCL CADlog - techs@kclcad.com

Specification #:

AIA File #:

Specifications			
Model	RCS10TS	UPC Code 728028020724	
Configuration	Countertop		
Control System	Touch		
Programmable Control	10		
Settings Programmable	100		
Max. Cooking Time	60:00		
Power Levels	5		
Defrost	Yes		
Time Entry Option	Yes		
Microwave Distribution	Rotating antenna, top		
Magnetron(s)	1		
Display	VFD		
Stackable	Yes		
Stage Cooking	Yes, 4		
Interior Light	Yes		
Door Handle	Grab & Go		
Signal	End of cycle, adjustable		
Air Filter	Non-removable with cleaning reminder		
Multiple Portion Setting	Yes, X2		
Exterior Dimensions	H 13 ⅞″ (352)	W 22″ (559)	D*19″ (483)
Cavity Dimensions	H 8 ½″ (216)	W 14 ½″ (368)	D 15″ (381)
Door Depth	32 3/4″ (832), 90°+ door open		
Usable Cavity Space	1.2 cubic ft. (34 liter)		
Exterior Finish	Stainless steel		
Interior Finish	Stainless steel		
Power Consumption	1550 W, 13 A		
Power Output**	1000 W** Microwave		
Power Source	120V, 60 Hz, 15 A single phase		
Plug Configuration / Cord	NEMA 5-15	5 ft. (1.5m)	
Frequency	2450 MHz		
Product Weight	41 lbs. (19 kg.)		
Ship weight (approx.)	48 lbs. (22 kg.)		
Shipping Carton Size	H 17″ (431)	W 26″ (660)	D 20″ (508)
UPS Shippable	Yes		

Measurements in ( ) are millimeters
* Includes handle
** IEC 60705 Tested

Specifications
Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1000 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity. Durable door shall have a tempered glass window and a grab and go handle with a 90°+ opening for easy access. An interior light shall facilitate monitoring without opening the door. The large 1.2 cubic ft. (34 liter) cavity shall accommodate a 14″ (356 mm) platter. Interior ceramic shelf shall be sealed and recessed on oven bottom to reduce plate-to-shelf edge impact. Oven shall have a stainless steel interior and exterior and be stackable to save counter and shelf space. Front air filter shall be permanently affixed to the front of the oven and have a clean filter reminder. Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, UL923 for safety and NSF4 for sanitation.

Intertek Intertek

Warranty
Warranty Certificate for this product can be found on the ACP, Inc. website at:

www.acpsolutions.com/warranty

Service
All products are backed by the ACP, Inc. 24/7 ComServ Support Center.

ComServ Commercial Service 866-426-2821

225 49th Ave. Dr. SW Cedar Rapids, IA 52404 U.S.A. | 800-233-2366 | 319-368-8120 | Fax: 319-368-8198 | www.acpsolutions.com

ACP commitment to quality may mean a change in specification without notice.
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BUNN®

ITEM#

PROJECT

DATE

BrewWISE® Dual ThermoFresh® DBC Brewer

Dual TF DBC with 1.5 gallon TF Servers
(servers sold separately)
Dimensions: 35.7" H x 21.8" W x 20.2" D
(90.7cm H x 55.4cm W x 51.3cm D)

Features

BrewWISE® Brewing System with ThermoFresh® Servers

- Brews 16.3 to 18.9 gallons (61.7 to 71.5 litres) of perfect coffee per hour.
- Stores individual coffee recipes so operator can easily brew many varieties.
- Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.
- Easy pulse interface allows automatic programming of pulse routine.
- Operate any combination of BrewWISE® equipment error-free with wireless brewer-grinder interface through the Smart Funnel®.
- SplashGard® funnel and optional funnel locks help improve safety.
- Energy saver mode reduces tank temperature during idle periods.
- Black and stainless models available.
- ThermoFresh® servers are vacuum insulated to keep coffee hot for hours.
- Create coffee recipe cards with custom recipes, ad cards with messages that display on the brewer LCD, and dedicated funnels for special coffees with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- Preventive maintenance kit: 39641.0000. BUNN PMKIT™

Stainless steel finish available.

For current specification sheets and other information, go to *www.bunn.com*.

Related Products

Easy Clear® EQHP-25L
Product No. : 39000.0002

Easy Clear® EQHP-25
Product No. : 39000.0005

Single/Dual Filter Pack
Product No. : 20138.0000
Packed per case: 500
Dimensions:
5¼" Base x 4¼" Sidewall
13.3 cm Base x 10.8 cm Sidewall

Multi-Hopper Grinder (MHG)
Product No.: 35600.0002
Black finish

BrewWISE® Recipe Writer (BRW)
Product No.: 34444.0000

Recipe Card
Product No.: 34447.0000

- Program a recipe to be used on brewer or grinder.

Ad Card
Product No.: 34448.0000

- Program a message to appear on the brewer's display.

1 gallon TF Server
Product No.:44000.0000
Product No.:44000.0001
(black)

1.5 gallon TF Server
Product No.:44050.0000
Product No.:44050.0001
(black)

1 gallon Digital TF Server
Product No.:42700.0000
Product No.:42700.0001
(black)

1.5 gallon Digital TF Server
Product No.:42750.0000
Product No.:42750.0001
(black)

Model	Agency Listing
Dual TF DBC	UL LISTED NSF

Dimensions & Specifications

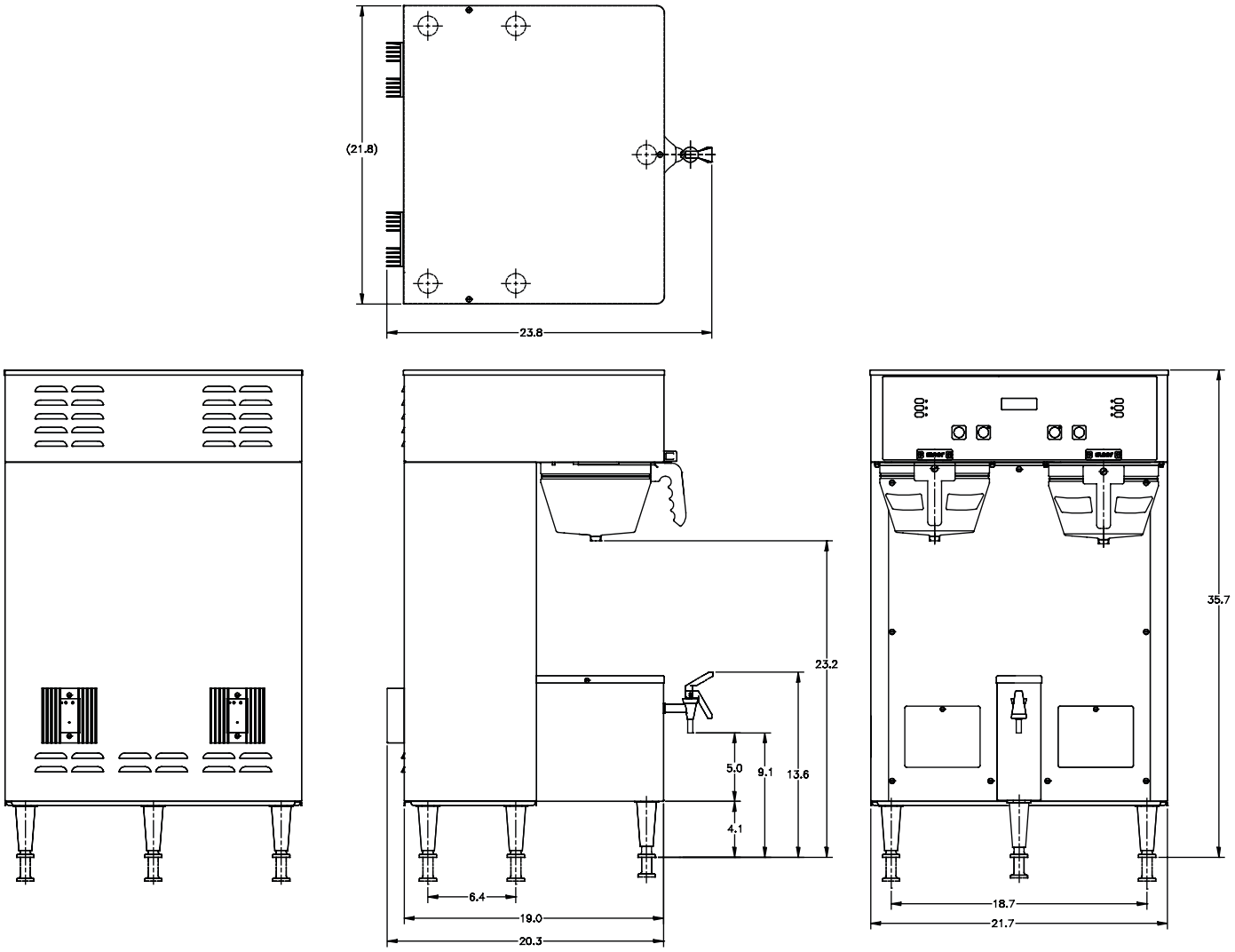
Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cu. Ft.	Shipping Weight	Funnel Locks	Cord Attached
Dual TF DBC	34600.0000	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0001	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC	34600.0002	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0003	120/240	27.5	2@3300	6600	18.9 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0004	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC*	34600.0005	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	No	No
Dual TF DBC	34600.0006	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No
Dual TF DBC*	34600.0007	120/208	27.4	2@2850	5700	16.3 gal/hr	14.6	92.5 lbs.	Yes	No

** Models have black decor.*

Brewing capacity: *based upon incoming water temp of 60ºF (140ºF rise).*
Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: Brewer is 3-wires plus ground service rated 120/208V or 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with ⅜" male flare fitting. Tank capacity: 10.6 gallons *(40.1 L)*



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

3/13 © Bunn-O-Matic Corporation

Hoshizaki reserves the right to change specifications without notice.

Item # _____

Project: _____

Qty: _____

*AutoCad available on KCL

AM-50BAE(-AD)

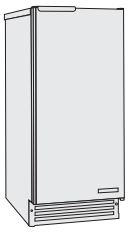
SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

AM-50BAE(-AD)
8/09
Item # 13158

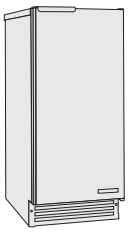
CUBER DIMENSIONS
W x D x H

AM-50BAE
$14^{7/8}$ x $22^{5/8}$ x $33^{1/2}$

AM-50BAE-AD
$14^{7/8}$ x $22^{5/8}$ x $31^{1/2}$



AM-50BAE



AM-50BAE-AD

AM-50BAE
Air-Cooled
Shown

AM-50BAE-AD
Air-Cooled
ADA Compliant Unit

AM-50BAE

- Undercounter design is less than 34 inches tall

AM-50BAE-AD

- Undercounter design is less than 32 inches tall, which complies with the Americans with Disabilities Act (ADA)

AM-50BAE & AM-50BAE-AD

- Up to 55 lbs. of ice production per 24 hours
- Durable stainless steel exterior
- UL approval for outdoor use
- Up to 22 lbs. of built-in storage capacity
- Power switch accessible without panel removal
- Easily disassembled water circuit for easy cleaning
- Front in, front out airflow
- Fewer moving parts for longer life
- Swing style reversible door
- Side trim kit available
- Drain pump accessory - HS-0190
- R-134A Refrigerant

NSF c UL US LISTED ISO HOSHIZAKI • ISO 9001

Warranty

Valid in United States, Canada, Puerto Rico, & U.S. Territories. Contact factory for warranty in other countries.

Two Year - Parts & Labor on entire machine
One Year - HS-0190 Drain Pump - Parts only..

© HOSHIZAKI AMERICA, INC.

618 Hwy. 74 S., Peachtree City, GA 30269 | TEL 1-800-438-6087 | FAX 1-800-345-1325 | www.hoshizaki.com

AM-50BAE(-AD)
SELF-CONTAINED CUBER WITH BUILT-IN STORAGE BIN

DIMENSIONS
W x D x H

AM-50BAE
$14^{7/8}$ x $22^{5/8}$ x $33^{1/2}$

AM-50BAE-AD
$14^{7/8}$ x $22^{5/8}$ x $31^{1/2}$

- Air-cooled
- ADA compliant

AIR-COOLED

Water Temp° F.		50°
Air Temp° F.	70°	55 lbs.

UTILITY CONSUMPTION (AIR 70°F/WATER 50°F)

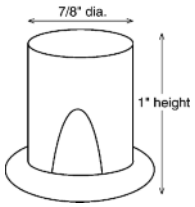
Model Number	Ice Production Per Cycle Lbs.	Ice Production Per Cycle Cubes	KWH per 100 LBS.	Potable Water Gal. per 100 lbs.	Condenser Water Gal. per 100 lbs.
AM-50BAE(-AD)	0.65	24	9.9	53.7	N/A

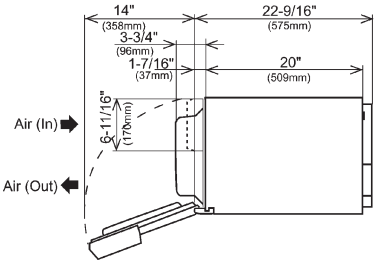
SPECIFICATIONS

Model Number	Condenser	Amperage	Min. Circuit Ampacity	Shipping Weight
AM-50BAE(-AD)	Air-Cooled	3.4	15	115 lbs.*

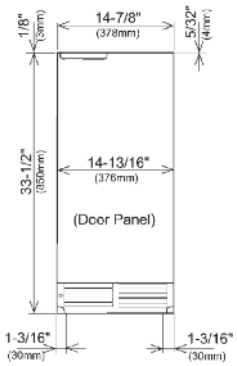
* Without pallet

AM CUBE DIMENSIONS

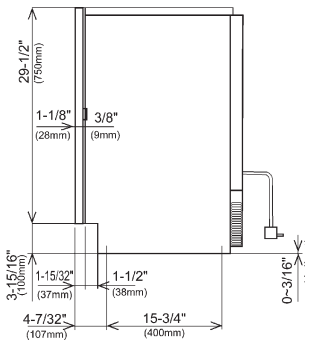




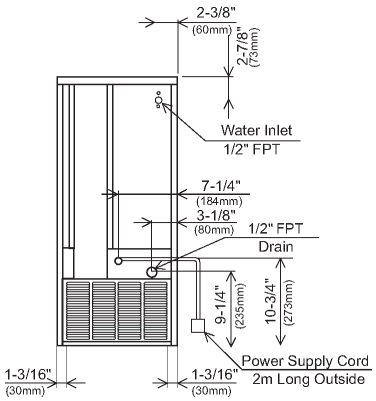
TOP DIMENSIONS



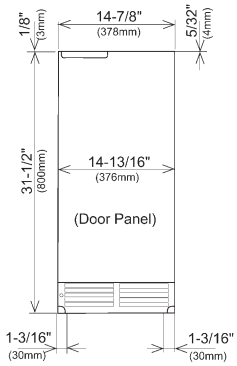
FRONT DIMENSIONS



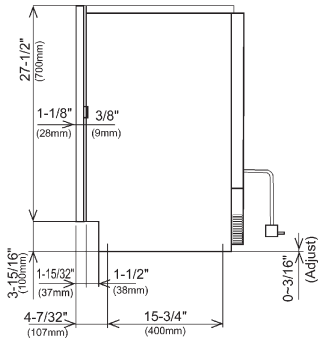
SIDE DIMENSIONS



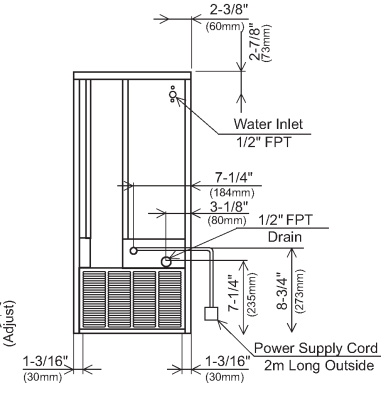
BACK DIMENSIONS



FRONT DIMENSIONS
(ADA compliant unit)



SIDE DIMENSIONS
(ADA compliant unit)



BACK DIMENSIONS
(ADA compliant unit)

ELECTRICAL & PLUMBING/AM-50BAE(-AD)

- 115V/60/1
- 15 amp Max Fuse/HACR Breaker Size
- 1/2" FPT Water Inlet
- 1/2" FPT Drain

OPERATING LIMITS

• Ambient Temp Range	45 - 100°F
• Water Temp Range	45 - 95°F
• Water Pressure	7 - 113psig
• Voltage Range	104 - 127V

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KSU FOUNDATION BUILDING
KITCHEN EQUIPMENT SCHEDULE AND ESTIMATE

DESIG.	EQUIP	MANUF.	MODEL / DESCR.	CONFIGURATION	QTY	UNIT	COST	TOTAL	NOTES
A	DISHWASHER	ADS	AF-3D-S 37 Rack/Hr Door Type Dishwasher - Low Temp	LIFT DOOR	1	EA	$ 3,247.00	$ 3,247.00	
B	HAND SINK	JOHN BOOS	PBHS-W-1410-P-SSLR - 14x10x5 Wall Mount Handsink with L&R Sidesplashes. Faucet/Drain Included.	WALL MOUNT	1	EA	$ 814.00	$ 814.00	INCLUDES WALL MOUNT FAUCET
C	REFRIGERATOR - ROLL IN	TRUE	STG1RRI-1S ROLL IN SOLID SWING DOOR	STAND ALONE	3	EA	$ 3,561.85	$ 10,685.55	COMMERCIAL GRADE / LOCKABLE
	REFRIGERATOR - REACH IN	TRUE	STM1R-1S REACH IN SOLID SWING DOOR	STAND ALONE	0	EA	$ 2,464.08		
	FREEZER - ROLL IN	TRUE	STG1FRI-1S ROLL IN SOLID SWING DOOR	STAND ALONE	1	EA	$ 5,123.22	$ 5,123.22	COMMERCIAL GRADE / LOCKABLE
	FREEZER - REACH IN	TRUE	STM1F-1S REACH IN SOLID SWING DOOR	STAND ALONE	0	EA	$ 3,083.34	$ -	
D	ISLAND TABLES	TBD	30"W X 96"L	STAND ALONE	2	EA	$ 500.00	$ 1,000.00	MID-RANGE
	WORK TABLE W/ SPLASH	TBD	30"W X 36"L (PLUG SIZE ONLY)	STAND ALONE	3	EA	$ 400.00	$ 1,200.00	MID-RANGE (1@ DW / 1@ COFFEE / 1@ MICRO)
E	ICE MAKER	HOSHIZAKI	KML-250MAH/B-250PF	STAND ALONE	1	EA	$ 2,986.00	$ 2,986.00	
F	COFFEE BREWER	BUNN	Brewise Dual ThermoFresh DBC Brewer	COUNTERTOP	4	EA		$ -	DECANTERS NOT INCLUDED - ORDER SEPARATELY
	TEA BREWER	BUNN	TB3 Automatic Tall Iced Tea Brewer	COUNTERTOP	1	EA		$ -	AIRPOTS NOT INCLUDED - ORDER SEPARATELY
G	WASHER / DRYER	GE	GTUP270EM	STAND ALONE	1	EA	$ 1,499.00	$ 1,499.00	ELECTRIC DRYER OPTION
H	MICROWAVE	AMANA	COMMERCIAL MICROWAVE #RCS10TS	COUNTERTOP	1	EA	$ 476.00	$ 476.00	
I	WARMING STATION	N/A	BY CATERING VENDOR	N/A	1	EA	$ -	$ -	120/60/1P/13.7A
J	WARMING OVEN	N/A	BY CATERING VENDOR	N/A	1	EA	$ -	$ -	120/60/1P/13.7A
	DEEP SINK	JOHN BOOS	1PB3024-1D30	STAND ALONE	1	EA	$ 2,528.00	$ 2,528.00	30"X24"X12"D W/30"DRAINBOARD (RETAIL $)
								$ 29,558.77	

U-LINE

Black

White

B198

ADA Series

FEATURES

No ice shortages here. Produces up to 25 pounds of crescent ice (1/2" W x 3/4" H 2-1/2" L) per day. No drain required.

PERFORMANCE

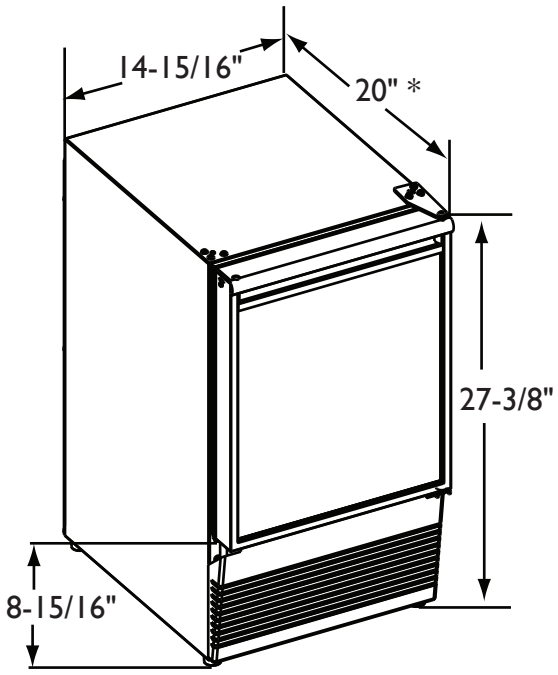
- Daily ice rate of up to 25 lbs of crescent ice
- Stores up to 25 lbs of ice
- Uses less than 3 gallons of water to produce 25 lbs of ice, conserving both energy and water
- Uses less energy than a 75 watt light bulb
- Perfect size crescent ice cubes (1/2"W x 3/4"H x 2-1/2"L)
- Mechanical control monitors ice making operation to ensure maximum daily ice production
- Manual defrost

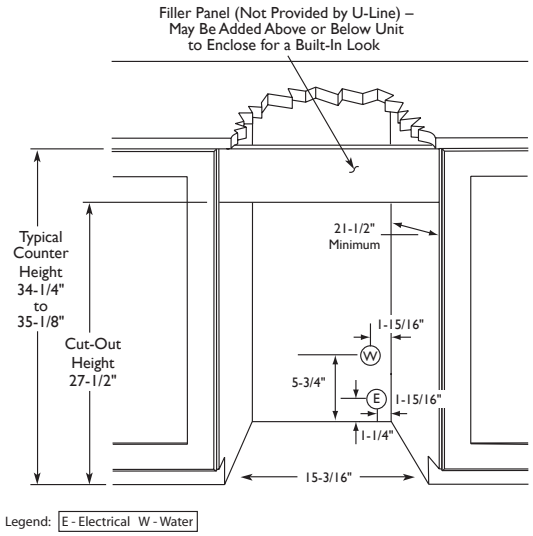
INTERIOR / EXTERIOR

- 27-3/8" height meets ADA height requirement
- No drain required, easy and inexpensive to install and requires only a 1/4" outside diameter water line
- Field reversible door
- Vinyl clad textured cabinet is more resistant to scratching, peeling and flaking

INTEGRATION

- Unit can be built-in or freestanding providing a custom aesthetic
- Will accept a 1/4" insert panel to match with surrounding decor
- Must add 1-1/2" to depth for water line connection
- Allow 1/4" width overall for proper installation
- No additional clearance around sides, top of unit is needed for ventilation
- Do not obstruct front grille





BI98B Black Model and BI98WH White Model

* Add 1-1/2" for water line clearance

DIMENSIONS AND SPECIFICATIONS

OVERALL DIMENSIONS

Height	27-3/8" (69.5)
Width	14-15/16" (37.8)
Depth	20" (50.8)

Shipping weight:

Black and white models	76 lbs (34.5 kg)

Running amps	2.5
Maximum start-up amps	18.0
Amps pertain to voltage rating	110/115 volt, 60 Hz
Approximate daily ice production	Up to 25 lbs
Ice storage	Up to 25 lbs

Optional in 220/230 voltage, 50/60 Hz
On the 220/230 volt models, amps are decreased by approximately 50 percent.

BI98	
Black	ULN-BI98B-00
White	ULN-BI98WH-00

Please visit www.u-line.com for installation guide.

All specifications are subject to change without notice.